

Circuit

North Canterbury Chardonnay 2016

A spring straw, light green hue. Aromas of grapefruit, apricot, lemon zest, hazelnut and subtle struck match. The pallet has a fine river stone minerality that carries flavours of blood orange, brioche, nectarine and sandalwood. A fresh, complex, and invigorating example of North Canterbury Chardonnay from Glasnevin gravel soils. Drink now to 2022.

Vineyard

The 2016 Circuit Chardonnay was sourced from a 15 year old vineyard on Glasnevin gravels in the centre of Waipara Valley on MacKenzies Road. The Glasnevin gravels are free draining mineral rich soils that impart pure fruit flavours and a bright invigorating acidity to the fruit grown here.

Season

A dry mild winter meant a continuation of the drought in the North Canterbury region. Late spring frosts in North Canterbury lowered yields in some vineyards and added to the stress on the vines as canopies were established. Un-seasonally heavy rainfall in January provided some reprieve from the drought and the vines around the valley sprung to life pushing young shoot tips and completing canopy establishment. Dry conditions returned and continued into late autumn allowing gradual and even ripening of fruit with very little disease pressure. Despite the early season challenges vintage 2016 ended with balanced, ripe, and disease free fruit making harvest a deserved celebration of another unique harvest.

Harvest

Hand harvested on April 9 and 11 2016

Harvest 12.1 Ton Yield = 1.90
kg/vine

Brix-23.4 TA 7.2-g/ L MA
2.0g/L pH 3.35

Fermentation

All fruit was hand sorted and whole bunch pressed over 4 hours after which the juice was transferred with full solids (no settling) to 1300L stainless steel tanks (50%), new French 228L barrel (25%) or old 228L barrels (25%). A 15% parcel was foot crushed and skin soaked for 8 hours before pressing to gain more complexity from the skins and allow fermentation with very cloudy juice. All parcels were fermented using vineyard derived yeast and then aged on lees without sulphur for four months. The wines were then blended to tank just prior to bottling, filtered, and then bottled as one.

Bottled

715 (12 x 750ml) cases bottled in one lot under screw cap on September 21 2016.

R.S 5.5 g/L TA 4.8 g/L pH 3.75 Dry
extract 24.6g/L Alcohol 13.0%